Electric Crepe Maker

Model CM5

Owner's Manual & Recipe Guide

MAXIM®

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

1. Read all instructions before using appliance.
2. Do not touch hot surfaces. Use Handle.
3. Do not immerse cord, plug or any part of the Crepe Maker and Handle into water or other liquid. See instructions for cleaning.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and allow to cool before cleaning and storing.
6. Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after appliance malfunctions or has been dropped or damaged in any manner. Contact Consumer Service for repair advice.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Attach plug to wall outlet only.
13. Do not use appliance for other than intended use.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other). As a safety feature, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

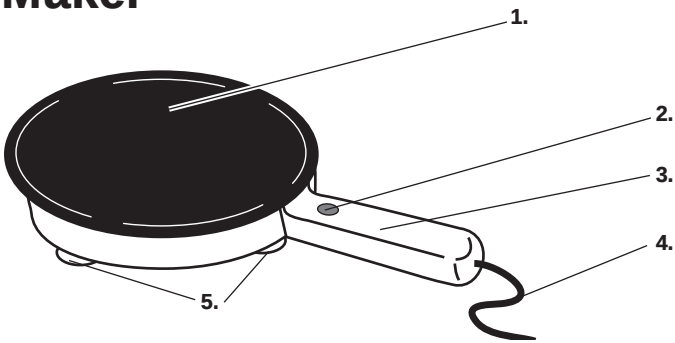
Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Getting to Know Your CM5 Crepe Maker



1. Non-Stick Cooking Surface
2. Ready Light
3. Handle
4. Electric Power Cord
5. Legs

Notes on Crepes and Crepe Batters

Some say "crepe" (rhymes with pep). Others say "crepe" (rhymes with drape). No matter how you pronounce it, it's a delicious "envelope" for almost any filling you can think of.

- An easy, imaginative way to stretch expensive ingredients or everyday leftovers...
- A party appetizer, main course or dessert that will make the meal memorable.
- Use crepes from the refrigerator or the freezer for an instant late-night snack or Sunday breakfast treat.
- An entertaining, do-it-yourself hors d'oeuvres for guests — *they can fill and decorate their own crepes as they please.*
- A tender light alternative to pasta in dishes calling for lasagna, cannelloni, manicotti and even noodles.
- A perfect way to add appeal to children's meals, dinner for one or two and for those "what-shall-we-have nights". . . *far easier to make and serve than your family, guests or even you might believe!*

Quick Ways With Crepes

- Ideal for "instant" entrées, desserts and party treats.
- Fill crepes with heated, canned pie fillings (apple, cherry, blueberry), roll and serve topped with ice cream or whipped cream
- For a delicious companion dish to any meat, fry onions and fresh mushrooms in butter, roll in crepes and keep hot in oven until served.
- Moisten canned corned or roast beef hash with milk or broth until it's spreadable. Spoon onto crepes, roll and brush with melted butter. Bake until hot.
- Leftover crepes make good noodles in soup. Just roll crepes tightly and slice crosswise. Add to soup just before serving.
- Fresh fruit of any kind, combined with yogurt or sour cream, makes a breakfast filling for crepes.
- Crepes folded into quarters can be heated in maple syrup or honey thinned with orange juice.
- Canned tuna or salmon combined with a thick white (cream) sauce can be rolled in a crepe, then baked until hot.
- For extra seasoning, try sliced ripe olives, diced pimento, sliced hard cooked eggs. Add lemon juice to taste.

Non-Stick Cooking Surface

The non-stick cooking surface is not covered by the product warranty. Care must be taken not to scratch or damage the finish with sharp utensils, scouring pads or abrasive cleaners. The surface will provide years of non-stick performance with proper cleaning and care taken during use and storage. *Please save the carton for future storage of your Crepe Maker.*

Instructions For Use

1. Before using this Crepe Maker for the first time, "condition" the non-stick surface by wiping the top with a paper towel soaked in cooking oil, butter or shortening.
2. Prepare one of the batter recipes *an hour or more ahead.* Plan to use up all of the batter (14-16 crepes), since any of the crepes you don't use will keep several days in the refrigerator or a month in the freezer.
3. Pour the batter into a shallow dish or pie pan, either glass, metal or foil, slightly larger than the Crepe Maker. Plug the cord into a 120V AC outlet. Preheat the Crepe Maker until the Ready Light illuminates (after about 3 minutes). This indicates that your Crepe Maker is ready to be dipped into the batter.

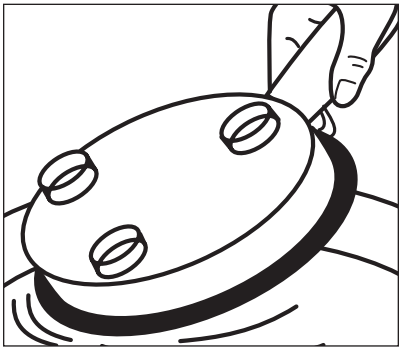


Figure 1

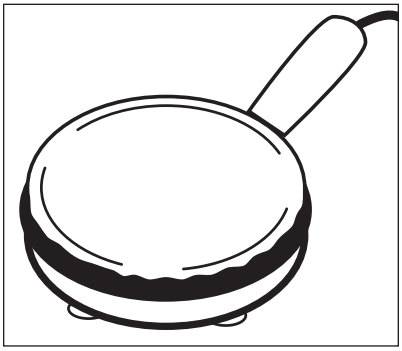


Figure 2

4. When the Light is ON, turn the Crepe Maker over and dip into batter at a slight angle, then flat, to quickly coat the surface, *almost* to the edge. (See Figure 1.)
5. Remove from batter and set on Legs. The Light will go OFF. Dipping and removing should take *no more than 3 seconds.* The Crepe is done when the Ready Light goes ON or when slight browning appears at the edges and it has almost stopped steaming (about 45 seconds). (See Figure 2.)

Instructions For Use *(Continued)*

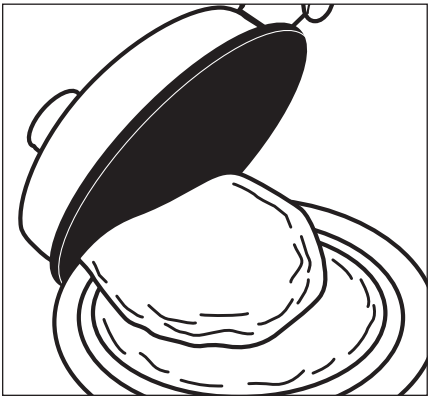


Figure 2

6. Invert the Crepe Maker over a plate covered with a paper towel or napkin. (Figure 3) If the crepe does not drop off, loosen at the edge with a small plastic spatula or table knife. **NOTE: It is not necessary to brown the other side.**
7. Continue making crepes — *no waiting is required.* Repeat dipping as above. The Ready Light will continue to indicate when the crepe is done.
8. Variations in ingredients or individual preferences as to crepe color will affect the cooking time. In such cases, you may choose to disregard the Ready Light. Also, if you prefer a dryer, crisper crepe, disregard the Ready Light and remove the crepe several seconds longer, when you see it is to your liking.

   Experiment with various crepe recipes and cooking times to make fabulous crepes.
9. Stack crepes as you make them. Nothing is needed between them. You can keep crepes moist as you make them by covering the stack with a cloth, paper towel, or foil. This is not necessary for crepes that will be filled and/or sauced and heated.

NOTE: The first crepe or two may be lacy or have holes, particularly if the batter is frothy from blender-mixing or whipping. The last crepe may not stick to the Crepe Maker if the batter is too shallow and the Maker touches the bottom of the dish. You can save any small amount of batter for use at a later time.

10. If crepes stick to the Crepe Maker, check recipe — recipes using oil in place of butter or margarine, or recipes including sugar can stick slightly. You may need to wipe the surface of the Crepe Maker with a bit of butter on a paper towel before the first crepe or between each dipping.
11. If the Crepe Maker is dipped and kept in the batter for too long, the batter will not adhere to the non-stick surface. The dipping procedure should take only a few seconds.

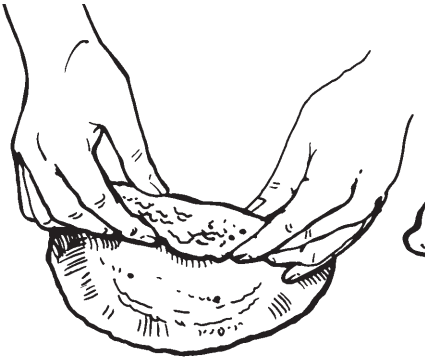
Serving and Hints

Serving

Starting with a pile of flat crepes, you can use them in a number of ways, depending on whether you want a simple sauced or a fancy filled crepe. They can be served cold, warm, or hot, baked, broiled, or crisp-fried in oil. Here are some ideas on handling crepes. See recipes for ways to use various shapes.

Quartered. . . Crepes are folded into quarters when served plain (or spread with thin filing) and served in sauce, or used "hot off the Pan" for dipping in an appetizer dip.

Rolled. . . Fill with a few spoonfuls of an entrée or dessert mixture and quickly bake or broil, fill with cold mousse, ice cream, or whipped cream.



Serving and Hints *(Continued)*

Folded. . . Fold into an envelope for small appetizers, ravioli-like entrées, crepe-fried treats of all kinds.

Stacked. . . Stack to make cake (gateau) or stack in a casserole dish, with appropriate fillings and toppings, served hot or cold.

Keeping Crepes Warm

If you want to serve crepes warm without baking, broiling or frying them, simply cover the stack of crepes as they are made with a foil cover. Or set a rack or perforated screen (such as a wire mesh splatter shield) over a skillet with an inch of simmering water in it.

Freeze or Refrigerate

Crepes will keep up to a month in the freezer or a week in the refrigerator. Simply stack a batch on a sheet of foil or waxed paper, insert into a large plastic food storage bag, preferably with a zip-lock or other tight-sealing plastic bag, pressing out as much air as possible. To use, allow crepes to warm up to room temperature. They will peel apart with just a gentle pull. If you're in a hurry, the stack can be warmed covered with foil on a flat pan in a low-heat oven.

User Maintenance Instructions

Remove plug from outlet and allow to cool. Simply wipe off with a slightly dampened paper towel. Place Crepe Maker in any plastic food storage bag so it remains clean and cooking surface is not subject to abuse when stored. We suggest that you retain the original carton for storage of your Crepe Maker.

Recipes

Basic Batter

We suggest you start with the batter recipes given here — they all "dip, cook, and release" well on your Crepe Maker. They fold or roll well, and keep for weeks in the freezer, days in the refrigerator.

Batter can be used immediately. However, an hour or two standing time will produce slightly more tender crepes. Or, refrigerate batter up to three days for use as needed.

1 cup all-purpose flour
2 eggs
1/2 cup milk
1/2 cup water
1/4 teaspoon salt
2 Tablespoons butter or margarine, melted

Place ingredients in blender container in the order given. Blend 30 seconds, stop and stir down sides. Blend 30-60 seconds until smooth. Or, mix in bowl with wire whisk or mixer, first combining flour and eggs, adding liquid gradually. Beat until smooth; add other ingredients. Makes about 16 crepes.

NOTE: Measure flour and liquid carefully, since consistency of batter is important. (It should be about the consistency of thick, heavy cream.) Spoon flour into 1 cup measure and level off with straight edge of knife or spatula.

Variations:

Richer, More Egg-y Crepes

1 cup all-purpose flour, presifted
3 eggs
3/4 cup milk
3/4 cup water
1/4 teaspoon salt
2 tablespoons butter or margarine, melted

Cornmeal Crepes

Delicious with any Mexican-style or any main dish fillings:

1/2 cup yellow cornmeal
1/2 cup boiling water

Combine, stir until smooth and let cool slightly. Then add:

3 eggs
1/2 teaspoon salt
1/2 cup all-purpose flour, presifted
2 tablespoons butter or margarine, melted

Mix until smooth, then add:

3/4 cup milk and mix until smooth. Stir batter occasionally when dipping if cornmeal tends to settle on the bottom.

Buckwheat Pancake Mix

Makes a flavorful, "wheaty" crepe for entree and fruit filling.

1 cup buckwheat pancake mix
(or 2/3 cup buckwheat flour plus 1/2 teaspoon salt)
1 egg
1 cup milk
3 tablespoons butter or margarine, melted

NOTE: Regular pancake mix can be substituted. Since mixes vary, it may be necessary to add a little more milk.

Cream Cheese "et cetera"

1 batch crepes (about 16)
1 8 oz. package cream cheese
Seasonings: Use anything that goes well with cream cheese, such as sliced olives, bacon bits, anchovy filet or paste, dash of Worcestershire sauce, jam, horseradish, relish, etc.
Oil

Cut chilled cream cheese into approximately 16 1/2 oz. slices. Place one in the center of each crepe (brown side up). Top with one of the seasonings. Fold crepes into tight envelopes and place seam side down on a plate. Heat 1/4" oil in skillet over medium heat until hot but not smoking. Fry crepe envelopes a few at a time, seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towel and serve hot.

NOTE: A fun do-it-yourself hor d'oeuvres.

Blinis

1 batch buckwheat crepes, warm (about 16)
1 4 oz. jar red caviar
1/2 pint sour cream
3 hard cooked eggs, chopped finely
1 large onion, chopped finely

Use freshly made crepes, or warm those from freezer or refrigerator in low oven. Combine caviar and sour cream and place in serving bowl. Place eggs and onion in serving bowls. Let guests spoon a little of each onto a crepe, fold and eat from the hand.

Blintzes

1 batch crepes (about 16)
2 cups small-curd cottage cheese
1 egg, beaten well
1 tablespoon sugar
1 teaspoon grated lemon rind

Combine cheese, egg, sugar and rind. Place spoonful of mixture in the center of each crepe, brown side up. Fold crepe sides over filling to make a tight envelope. Place on plate seam side down. Heat 1/4" oil in skillet over medium heat until hot but not smoking. Fry a few blintzes, seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towel and serve hot. If desired, top with sour cream, applesauce, fresh fruit or confectioner's sugar.

Swiss-Salami

Crepes
Sliced Swiss cheese
Sliced salami (or boiled ham)

Cut cheese and salami into thin 1/4" strips (julienne) about 3 inches long or less. Arrange 4-5 strips of each down center (brown side) of each crepe. Fold and roll crepe over filling. Heat 1/4" oil in skillet over medium heat until hot but not smoking. Fry crepe envelopes a few at a time, seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towel and serve hot.

Tacos

1 batch cornmeal crepes (about 16)
1 lb. ground beef
2 small onions, chopped finely
1 envelope taco seasoning mix (1-1/4 oz.)
3/4 - 1 cup water

In a large skillet, brown and cook beef and onions until meat is crumbly and onions are tender. Drain excess fat. Add seasoning mix, water, simmer 15-20 minutes. Spoon one or two heaping tablespoons of hot filling across the center of each crepe, brown side out. Roll crepes over filling and keep warm in a low oven. Serve topped with a little hot or mild bottled taco sauce.

Optional toppings: shredded lettuce, shredded sharp cheese, chopped, fresh tomatoes, sour cream.

Pork or Chicken Eggrolls

1 batch crepes (about 16)
2 cups finely diced cooked pork or chicken
1 1 lb. can meatless or chicken chow mein
1 tablespoon soy sauce
2 tablespoons oil
Prepared mustard, hot or mild

In a bowl, combine pork or chicken, chow mein and soy sauce. Spoon one to two heaping tablespoons across the center of each crepe, brown side in. Fold crepes over filling and place seam side down on plate. Heat oil in skillet over medium heat until hot but not smoking. Fry eggrolls a few at a time, seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towel and serve hot with mustard or Chinese sauce. Good with hot rice and a salad of shredded cucumbers and carrots.

Chinese Sauce

In a small saucepan, combine 1 tablespoon cornstarch with 1 tablespoon water. Add 1 cup chicken broth, 1 tablespoon soy sauce, 1 tablespoon dry sherry, 1/2 teaspoon sugar, salt and pepper to taste. Simmer until thickened, stirring constantly.

Curried Chicken Crepes

1 batch crepes (about 16)
4 tablespoons butter or margarine
1 medium onion, chopped
1 cup finely diced celery
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
2 teaspoons curry powder
1 cup chicken broth
3 cups diced cooked chicken
1/2 cup sour or heavy cream

Preheat oven to 375ºF. Melt butter in large skillet; add onion and celery and sauté until just tender-crisp. Stir in flour and seasonings and cook 5 minutes. Add broth and bring to simmer until thickened. Remove from heat and stir in chicken and cream. Place 1-2 heaping tablespoons of mixture across center of each crepe, brown side out. Roll and place seam side down in buttered 13" x 9" baking pan. Brush or drizzle with melted butter. Bake 20-25 minutes or until hot and bubbling.

Serve with crepes: chutney, peanuts, shredded coconut, bacon bits.

Beef Stroganoff Crepes

1 batch crepes (about 16)
1/4 cup butter or margarine
1/2 cup minced onions
1 lb. ground beef (or 2 cups finely chopped cooked roast beef)
2 tablespoons all-purpose flour
2 teaspoons salt
1/4 teaspoon pepper
1/4 teaspoon paprika
1 10-1/2 oz. can condensed cream of mushroom soup
1 cup sour cream

Preheat oven to 350ºF. In skillet over medium heat, melt butter until hot. Add onions and fry until golden. Add meat and next four ingredients. Fry, stirring, until meat is brown. Add undiluted soup, simmer 10 minutes, stirring occasionally. Remove from heat and stir in cream. Place 1-2 heaping tablespoons of mixture across center of each crepe, brown side out. Roll and place seam side down in buttered 13" x 9" casserole dish. Brush or drizzle with melted butter. Bake 15-20 minutes until hot. Serve with additional sour cream, chopped parsley or chives.

Fresh Mushroom Crepes

1 batch crepes (about 16)
1 lb. fresh mushrooms
1/4 cup butter
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon seasoned salt
2 packets beef bouillon
4 tablespoons dry white wine
1 cup dairy sour cream
2 tablespoons minced chives

Slice mushrooms and sauté in skillet in butter about 4 minutes. Add salt, pepper, seasoned salt, bouillon and wine. Cook over medium heat several minutes. Stir in sour cream and chives. Heat, but do not boil. Spoon about 3 tablespoons mushrooms and sauce into center of crepe, browned side out and fold over. Arrange on plate and spoon remaining sauce over crepes.

Ham 'n Eggs Hollandaise

1 batch basic or buckwheat crepes
Sliced boiled ham, circles preferably
Hard-cooked eggs, sliced (or soft scrambled eggs)
Asparagus spears, fresh or frozen, cooked (optional)
Melted butter or margarine
Hollandaise sauce (about 1/4 cup per crepe)

Preheat oven to 350ºF. Assemble desired number of crepes by placing slice of ham on each crepe, brown side out. Trim ham slice to fit, if necessary. Arrange 4-5 slices of eggs or one heaping spoonful of scrambled eggs and 2 or 3 asparagus spears across the center. Spoon on a coating of Hollandaise sauce. Roll crepe and place seam side down in buttered baking dish. Brush or drizzle with melted butter. Bake 10-15 minutes, until hot. Serve with additional warm Hollandaise sauce or cheese sauce.

Crepes Florentine

10-12 crepes
1 10 oz. package frozen chopped spinach
4 tablespoons butter or margarine
3 tablespoons all-purpose flour
1 cup milk
1/2 teaspoon salt
1/8 teaspoon each of nutmeg and pepper
1 cup shredded or diced Swiss cheese (4-5 oz.)
1 teaspoon grated onion
Melted butter or margarine
Parmesan cheese, grated

Preheat oven to 375ºF. Cook spinach and drain well; set aside. Melt butter in large 2 quart saucepan, remove from heat and add flour, stirring until well mixed. Add milk, return to heat and stir until smooth and thickened. Add salt, nutmeg, pepper, cheese, onion and spinach. Blend well, remove from heat when cheese is melted. On each crepe, place one heaping tablespoon of spinach filling, brown side of crepe out. Roll and place seam side down in buttered 9" x 9" baking pan. Brush or drizzle with melted butter, sprinkle with grated parmesan. Bake 15-20 minutes or until hot.

Variations: To spinach filling, add finely diced cooked ham or, before rolling, sprinkle filling with crumbled, crisp bacon.

Seafood Crepes with Shrimp Sauce

8-10 crepes
2 tablespoons butter or margarine
1/2 cup thinly sliced green onions or scallions
3/4 cup thinly sliced celery
1 cup flaked Dungeness or king crabmeat (about 6 ounces)
1 cup cooked tiny shrimp (about 6 ounces)
1/2 cup mayonnaise
2 tablespoons diced pimento
1 teaspoon curry powder
1 teaspoon lemon juice

Sauce

1 10 oz. can condensed cream of shrimp soup
1 teaspoon lemon juice
1/2 can milk or half-and-half

Preheat oven to 350ºF. In small skillet, sauté onions and celery in butter until tender-crisp. Combine remaining ingredients in bowl; add celery and onion mixture. Place 1-2 heaping tablespoons of filling across center of each crepe, brown side out, and roll. Place in buttered 9" x 11" baking dish; cover with aluminum foil. Bake 15-20 minutes or until hot. Serve with hot sauce.

To make sauce, combine ingredients in saucepan and heat, stirring until smooth and hot.

Mexican Enchiladas

12 corn meal crepes
1 lb. ground beef
1/2 cup chopped green or yellow onions
10 pitted ripe black olives, sliced
1 teaspoon salt
1 clove garlic, minced
1-2 teaspoons chili powder
1-3/4 cups cubed sharp cheddar cheese

Sauce:

1 16 oz. can tomato purée or sauce
1 6 oz. can tomato paste
1 small onion, minced
1 teaspoon salt
2 teaspoons sugar
1 clove garlic, minced
1-2 teaspoons chili powder

Preheat oven to 350ºF. In large skillet, cook ground beef and onions until onions are soft and meat is browned. Remove from heat, drain excess fat. Stir in olives, salt, garlic, chili powder and 1 cup of cheese. Place 1-2 heaping spoonfuls across center of each crepe, brown side out. Place seam side down in buttered 9" x 13" baking dish. Pour sauce down center of crepes. Bake 20-25 minutes or until hot and bubbly.

To make sauce, combine ingredients in saucepan. Bring to boil and simmer for 10 minutes. Stir in remaining 3/4 cup cheese. Taste for seasoning. Add extra chili powder if desired.

Lasagna Casserole

1 batch crepes (about 16)
1 qt. homemade sauce or 2 14 oz. jars Italian-style tomato sauce
1 lb. ground beef (optional)
1 15 oz. container ricotta cheese
8-12 oz. mozzarella cheese, thinly sliced
1/2 cup grated parmesan cheese

Preheat oven to 350ºF. In large skillet, brown beef (optional) until crumbly. Pour off excess fat and add meat to tomato sauce. Bring to boil. Remove from heat. In a 13" x 9" baking pan, spread 1 cup sauce. Top with 5-6 crepes, overlapping as necessary. Spread with 1/2 of the ricotta, 1/3 of the cheese slices, 1/3 of the grated parmesan and 1 cup sauce. Repeat. Top with remaining crepes, sauce, mozzarella and parmesan. Bake for 30 minutes or until bubbling hot. Let stand 10 minutes before serving, then cut into squares.

Crepes Manicotti

1 batch crepes (about 16)
1-1/2 cups (15 oz.) ricotta cheese
1/2 lb. mozzarella cheese, diced in 1/2 inch cubes
1/2 teaspoon salt
1/8 teaspoon pepper
2 eggs
1/4 cup grated parmesan cheese
2 tablespoons butter or margarine
1 teaspoon oregano (optional)
1 14 oz. jar Italian-style tomato sauce or homemade sauce

Preheat oven to 350ºF. Mix all ingredients except tomato sauce. Place heaping tablespoon of mixture down center of each crepe (brown side out). Roll to cover filling and place each, seam side down, in 13" x 9" casserole. Line crepes in pan and spoon sauce over the centers of each crepe. Top with additional parmesan cheese, if desired. Bake at 350ºF. for 25-30 minutes or until hot and bubbling. Serve two or three crepes per portion.

Incredible Crepes for Kids

Peanut Butter Plus

Blend smooth or chunky peanut butter with a little softened butter or margarine until spreadable. Spread thinly on a crepe, brown side out. Then add any of the following: jam, jelly, marshmallow whip, bacon bits, chocolate chips. Roll and serve cold or heat in a little butter in a skillet.

Sundae Crepes

Roll a scoop of any flavor of ice cream in a crepe and top with sundae sauce. Or, for ice cream cups, brush unbrowned side of each crepe with melted butter, place snugly over bottom of muffin or custard cups (buttered side up) and bake in 375ºF. oven until crisp, about 10 minutes. Cool and fill with ice cream, pudding, gelatin dessert or fruit.

Bananas in Wine Sauce

8 crepes
4 medium-ripe bananas
Lemon juice
4 tablespoons butter
1/2 cup dark brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/3 cup dry red wine

Preheat oven to 375ºF. Peel and cut bananas in half, lengthwise. Sprinkle and toss with a little lemon juice to keep from darkening. Combine remaining ingredients in saucepan, bring to boil. Simmer, stirring, 10-15 minutes until syrupy. Roll half of a banana in each crepe, brown sides out. Place seam side down in buttered 9" x 9" baking pan. Pour syrup over crepes. Bake 10-15 minutes until bananas are soft. Serve hot.

Sour Cream and Strawberries

1 batch crepes (about 16)
1 pint (2 cups) dairy sour cream
3 tablespoons sugar
2 tablespoons orange liqueur (Cointreau or Grand Marnier), optional
2 cups sweetened sliced strawberries
2 tablespoons butter or margarine
Confectioners sugar

Combine sour cream, sugar and orange liqueur, if desired. Spread crepes with an equal amount of sour cream mixture and a few sliced berries, roll up. Arrange rolls in shallow casserole, cover and store in refrigerator until serving time. To heat, melt butter or margarine in crepes suzette or blazer pan of chafing dish over direct high flame. Heat crepe rolls, turning carefully to heat evenly. Add remaining strawberries and heat. Sprinkle with confectioner's sugar.

Blueberry Crepes

1 batch crepes (about 16)
2 cups vanilla pudding from package mix (or favorite recipe) chilled
1 cup heavy cream, whipped
1/4 teaspoon nutmeg

Sauce

1/2 cup sugar
1 tablespoon cornstarch
1/4 cup water
1/4 cup light corn syrup
2 teaspoons lemon juice
2 cups blueberries, fresh or frozen

Combine filling ingredients; place 2-3 heaping tablespoons of mixture across center of each crepe, brown side out, and roll. Place on serving plate. Top with sauce and, if desired, a spoonful of sour cream or additional whipped cream.

To make sauce, combine sugar and cornstarch in saucepan, mix. Stir in water, corn syrup and lemon juice until smooth. Stir in blueberries. Cook, stirring constantly, until sauce comes to a boil and is thickened. Refrigerate until cool.

Orange and Cream Cheese Palascintas

1 batch crepes (about 16)
8 oz. cream cheese, softened
1/4 cup butter or margarine, softened
2 tablespoons sugar
1 teaspoon vanilla
1 teaspoon grated lemon rind

Sauce

2/3 cup orange marmalade
1/3 cup orange juice
2 tablespoons butter or margarine
1 tablespoon lemon juice
1-1/2 teaspoons of grated lemon rind

With spoon, blend filling ingredients and beat until light and fluffy. Spread each crepe, brown side out, almost to edge with filling and roll. Place in well-buttered chafing dish or skillet, seam side down. Make sauce by combining ingredients in saucepan over medium heat. Boil gently until well combined and slightly thickened, about five minutes. Pour over crepes and heat until sizzling.

Optional: Add 1 cup well-drained mandarin oranges.

Variation: Substitute apricot or peach jam for marmalade, or serve with hot, spiced applesauce instead of sauce.

Crepes Melba

8 crepes
1 10 ounce package frozen raspberries
1 10 ounce package frozen peaches or
    4 fresh peaches, peeled and sliced
1 tablespoon cornstarch
1 tablespoon water
Vanilla ice cream (8 scoops), slightly soft

Defrost fruit. Heat raspberries in saucepan. Drain peaches, if frozen. Combine cornstarch and water, add to raspberries. Cook until thickened and clear, add peaches. Spoon ice cream onto a crepe, brown side out, fold sides of crepe over ice cream and serve immediately with hot sauce.

Gateau Mocha

1 batch crepes (about 16)
1 5-1/2 ounce package vanilla instant pudding (6-serving size)
1 cup heavy cream
2 tablespoons confectioners' sugar
2 tablespoons cocoa
1 tablespoon instant coffee powder

Prepare instant pudding as package directs, let stand until firm. Combine remaining ingredients and beat at high speed until cream is stiff, refrigerate. Place a crepe on a serving plate and spread evenly with a thin layer of pudding, using a spatula. (Do not stir pudding.) Place another crepe on top and spread. Repeat until all crepes are used. Frost stack of filled crepes (top and sides) with whipped cream frosting. Chill until served.

Cut into 2" wedges with sharp knife. Do not keep more than 12 hours as pudding may liquefy.

Variations: Substitute chocolate or lemon instant pudding and plain sweetened whipped cream. Top with toasted slivered almonds.

Fruit and Yogurt

Crepes
Yogurt, plain or vanilla
Fruit jam, syrup, preserves or sundae topping

For an quick dessert, thin any kind of fruit jam or preserves slightly with water or orange juice (use syrup or topping without thinning). Heat and stir for a minute or two in saucepan. Place several spoonfuls of yogurt on a crepe (brown side out); roll up. Spoon hot sauce over crepes.

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 7:30 am and 6:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization. **Customs duty/brokerage fee (outside USA), if any, must be paid by the consumer.**

Out-of- Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include $6.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your unit: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department, Salton, Inc.
708 South Missouri St. Macon, MO 63552

For more information on Salton, Inc. products, visit our website:
http://www.eSalton.com, or email us at: maxim@saltonusa.com

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